AS7.1

USER AND INSTALLATION INSTRUCTIONS

Baumatic®

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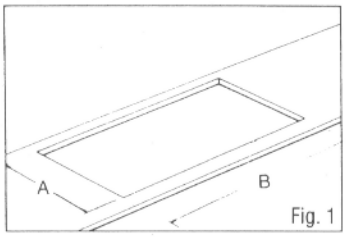


Fig. 1

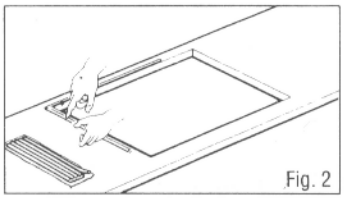


Fig. 2

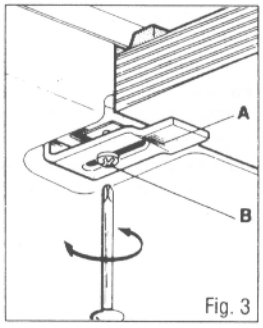


Fig. 3

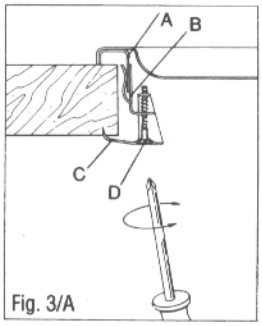


Fig. 3/A

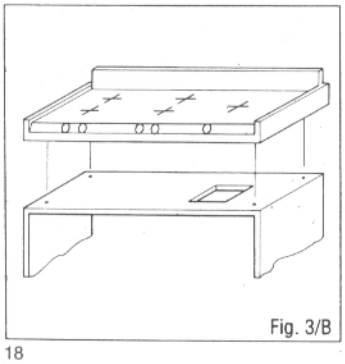


Fig. 3/B

TECHNICAL INFORMATION FOR INSTALLATION TECHNICIANS

INSTALLATION OF FLUSH-MOUNTED HOBS

To install series 70 hobs, make a hole in the top of the unit having dimensions A-B (fig. 1) as indicated in mm in the following table:

	A	B
Hob 29x50	480	270
Hob 59x50	480	570
Hob 76x50 Mod. 7024V MAGIC	480	740
Hob 86x50	480	840
Hob 76x50 Mod. 7065V PANDORA	480	570/740

NB.: see markings on hob.

Hobs which do not carry this information are for sale complete with unit. Instructions for assembly of the hob are provided together with those for the unit itself. Installation must be performed by a skilled kitchen fitter.

SEALING COOKING RANGE

Lay out the protective sealing strips along the edges of opening, by carefully overlapping strip ends (fig. 2).
Insert range unit into opening. With a tool, slide the A plates into position and secure them with B screws (fig. 3)
For hobs 70x50, see fig. 3/A.
Fit the hook B into the bracket A welded to the hob (fig. 3A). Turn the tang C until it is positioned under the top. Then tighten the screw D.
Trim the part of the sealing strips that extends beyond the range metal base.
For the models 7040, 7041, 7042 see fig. 3/B.

CAUTION!!!

There must be a gap of at least 3 mm between the hob and the surface below, and the subsurface must have an opening of at least 50x50 mm to allow the gas and electric lines to pass.
Always leave at least 50 mm between the hob and any adjoining taller items of furniture.

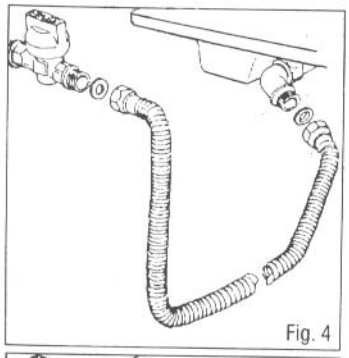


Fig. 4

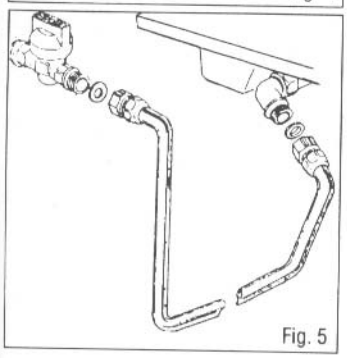


Fig. 5

GAS LINE CONNECTION

The installation of this appliance must be carried out by a competent person, in accordance with the relevant requirements of the Gas Safety Regulations, the local Building Regulations, the IEE Regulations and the by-laws of the local Water Undertaking. It should be in accordance also with any relevant requirements of the local Gas Region or LPG supplier and local authority and the relevant recommendations of the British Standards (latest editions) concerned.

CAUTION!!!
After connecting appliance to gas line, always check for gas leaks using a soapy solution. It is absolutely forbidden to check for leaks by naked flame.
The gas connection has 1/2" GAS ISO R7 tapered thread.

If the range is inserted into a cabinet with doors, make sure that the cabinet backing allows for sufficient ventilation.

CONNECTION TO THE ELECTRIC MAINS

- All connections to the power supply mains should be made by qualified personnel, in compliance with the regulations in force.
- The installer will be responsible for complying with the safety regulations.
- Where the appliance is supplied without plug, fit a standard plug to the supply cable, bearing in mind that it must conform to the specification written on the data plate; the plug must be fitted to a suitable, earthed power outlet.
- The connection can also be made direct to the supply mains by interposing between the appliance and the mains a universal switch showing at least a 3-mm distance between the poles, suitable for the power input and complying with the regulation in force.
- Be sure that the earth wire is not interrupted by the switch.
- The supply cable must not come into contact with any components the temperature of which exceeds the ambient temperature by 50°C.
- Before making any electrical connection, make sure that:
  - the electrical supply is correct for the appliance (see specifications on data plate)
  - the fuses and your electric system are suitable for the power requirements of the appliance (see data plate)
  - easy access to the plug or the switch is ensured once the appliance is installed.

Proper earthing of the appliance is mandatory. Our company declines any responsibility for failures in earth connections that are not carried out in compliance with regulations in force.

VENTILATION OF PREMISES

Appliances are not fitted with a device which conveys flue-gases outdoors; they must be installed in accordance with standards in force, bearing in mind that:
- the quantity of air necessary for combustion of the gas is about 2 m^3 for each kW of rated thermal capacity (see appliance nameplate)

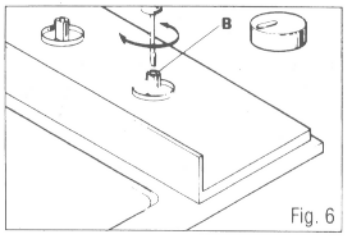


Fig. 6

MINIMUM FLOW REGULATION

Range taps are suitable for any type of gas. Minimum flow may be regulated as follows:

1) Light burner and adjust knob to minimum position.
2) Remove knob from tap
3) Insert small screwdriver into B hole (fig. 6) and tighten or loosen the adjustment screw until burner flame tongue is approx. 4 mm. high at minimum knob position. Check that when flame is quickly reduced from maximum to minimum, it does not go out.

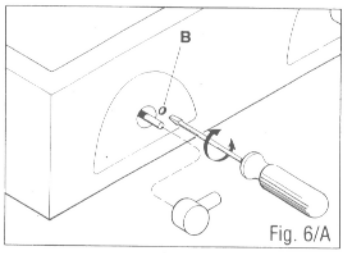


Fig. 6/A

ADJUSTING THE MINIMUM SETTING ON GAS TAPS WITH ROD DIAM. 6 mm (Except Model 7065V e 7095V)

1) Remove the knob to access the adjustment hole B (Fig. 6/A, 6/B).
   On some appliances, the ring-nut C (Fig. 6/C) has to unscrewed for access to the adjustment hole B.
   The minimum setting adjuster screw may be on the right or left of the tap rod, depending on the model.
2) Insert a small screwdriver into the adjustment hole B until it reaches the minimum setting adjuster screw on the tap.
   Tighten or undo until the burner flame setting is correct.
   Turn quickly from the maximum to minimum setting to check that the flame does not go out.

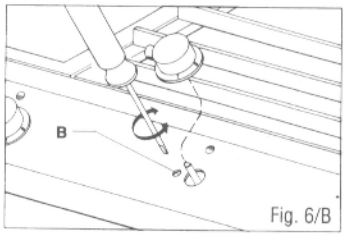


Fig. 6/B

NOZZLE REPLACEMENT

Burners may be adapted to different types of gas by replacing nozzles to correspond to the type of gas used (see data chart). To gain access to nozzles , simply remove cap, flame diffuser and flame holder.
During replacement use a size 7 socket wrench (fig. 7).

CAUTION!!!

Where appliances that have already been installed are concerned, make sure they are disconnected from mains electrical supply before carrying out any operation whatsoever.

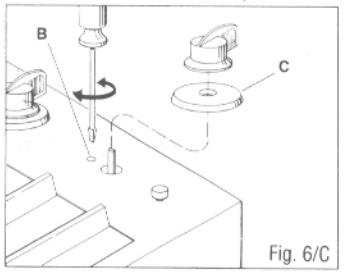


Fig. 6/C

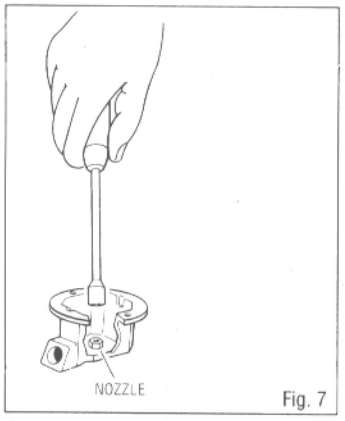


Fig. 7

FLUSH-MOUNTED AND COUNTER-TOP GAS HOBS, WORK TOPS TO TAKE HOB, SINK AND DRAINER - SERIES: 70..../36..../31..../35....

FOR THE USER

Fig. 8

GAS BURNER OPERATION

The work surface includes different-sized burners. For economic gas consumption, the burner used should correspond to the container size (see fig 8). When boiling point is reached,reduce flame to a minimum Always use pots with covers.

Burner	Size of container in cm.
Large rapid	from Ø 21 to Ø 30
Medium semi-rapid	from Ø15 to Ø 20
Small auxiliary	from Ø 6 to Ø 14
Triple-crown	from Ø 24 to Ø 32
Ultra-rapid	from Ø 24 to Ø 32
Long-bar	oval pot

IGNITION AND ADJUSTMENT OF GAS BURNERS

As well as the identification of the burner controlled, next to the knob the control panel the following symbols (fig. 9):

Full circle: • Burner off
High flame: Δ Max. gas flow
Small flame: Δ Min gas flow

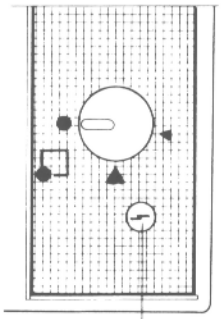


Fig. 9

SAFETY VALVE TAP

Some cooking ranges are equipped with special safety taps; a thermocouple is present near the flame diffuser. **Turn the tap knob** corresponding to the burner to be switched **on to the maximum setting** (large flame) **Push** the knob and **ignite** the burner. Allow a few seconds after the ignition for the thermocouple heating, then **release the knob** (burner remains lit). In case the flame accidentally blows out, the thermocouple cools off and the gas flow to the burner is switched off.

ELECTRICAL IGNITION OF GAS BURNERS

Press and rotatethe knob corresponding to the burner you wish to use.Press on push-button A (fig. 9/A). For intermediate flame adjustment, rotate knob between minimum and maximum positions A diagram on the front panel indicates which burner each knob regulates. Our range comply with EC directive 89/336 on the prevention and elimination of radio frequency interference. Gas burners of ranges with electrical ignition are lit by pressing directly on knob corresponding to the burner chosen while set at max. gas flow.

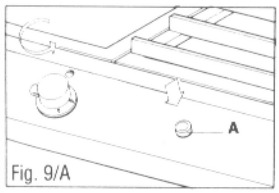


Fig. 9/A

GENERAL MAINTENANCE AND CLEANING

TAPS

Taps do not generally need maintenance, but if taps become stiffer to turn, replace them.

N.B.: Replacement should only be carried out by qualified personnel.

PAN-STAND GRID

The grid will inevitably change colour around each burner, due to higher temperature in this zone. To minimise this colour variation, use a common abrasive powder.

GRILLING PLATE

If you have purchased an iron grilling plate, never heat it over the largest burner on your hob as the area around the burner may turn black. Use the medium and/or small burners.

STAINLESS STEEL PARTS

Clean the pieces with soapy water and dry with a soft cloth. Specific products are available on the market for periodic maintenance.

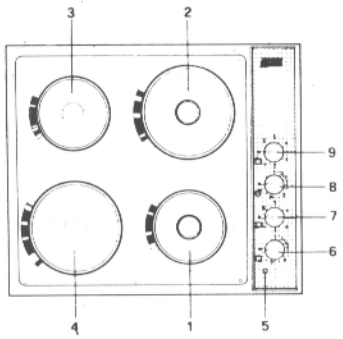
ENAMELLED PARTS

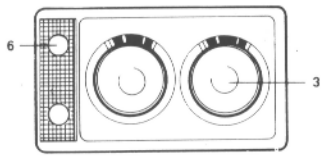
To keep enamelled surfaces shiny, clean frequently with soapy water. Never use abrasive powders. Avoid leaving acid or alkaline substances on the enamel (vinegar, lemon juice, salt, tomato juice, etc.).

BURNERS

The burner caps should be periodically washed with soapy water. Dry well before returning to their places and check that the holes are not clogged.

Note: Only for burners UR.
Use the burners at the thermal working power to obtain best performance. Otherwise you need to use a smaller burner.





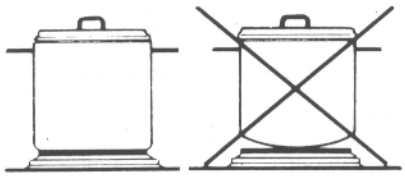
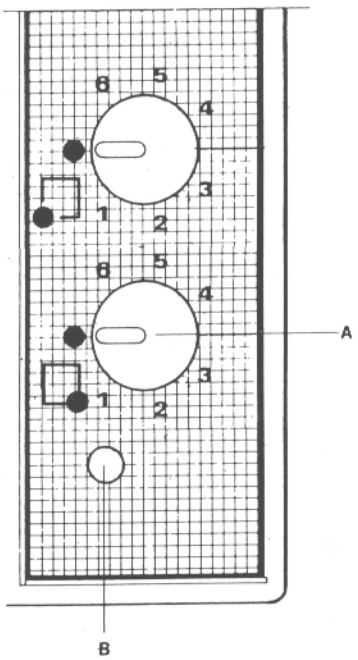


Fig. 10 Fig. 11



ELECTRIC COOKING RANGES
FOR THE USER

DESCRIPTION

1 - Automatic hot plate ø 145 - 1500 W
2 - Automatic hot plate ø 185 - 2000 W
3 - Hot plate ø 145 - 1000 W
4 - hote plate ø 180
5 - Warning light indicating that one or more hot plates are turned on.
6 - Control knob for hot plate no. 1.
7 - Control knob for hot plate no. 4.
8 - Control knob for hot plate no. 2.
9 - Control knob for hot plate no. 3.

USE OF ELECTRIC HOT PLATES

The automatic hot plates provide for ideal energy saving, since they only consume the amount of electrical energy needed for current cooking processes. Therefore, constant switching to different heating positions in order to avoid boiling-over or burning foods (usually necessary with normal hot plates) is completely eliminated.
When first turning on hot plates, or if the range has not been used for some time, excess humidity must be eliminated by leaving switched at position 1 for 30 minutes.

- All pots used must have flat bottoms with adequate thickness (fig. 10)
- Never use pots which are smaller that the hot plate itself (fig. 11).
- After using, slightly grease the hot plate surface with a cloth soaked in oil so that it remains clean and shiny.
- **Never leave hot plates on when not cooking.**

CLEANING THE ELECTRIC HOT PLATES

Any food spills which have become baked onto the plate must be removed with a dry brush. Do not wet the plate since this will induce rusting.
Be very careful with the sensor in the centre of automatic hot plates. Do not scrub it vigorously. Just clean it gently with a damp cloth.
After use and while the plate is still warm, rub a little oil over its surface with a soft cloth.

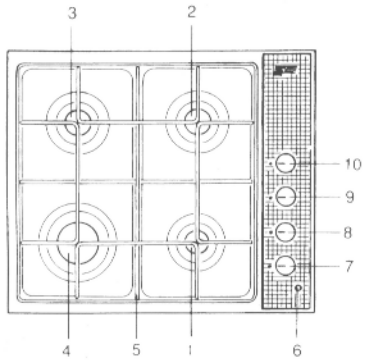
TURNING ON ELECTRIC HOT PLATES

Hot plates are controlled by a 7-position switch (A). Rotate the knob to the required position to turn the corresponding hot plate on.
A diagram on the front panel indicates which hot plate each knob regulates. A red warning light (B) indicates that one or more hot plates are turned on.

HOT PLATE USE AND HEAT REGULATION

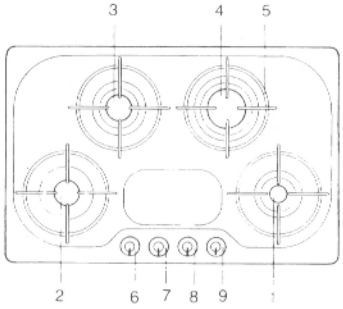
Hotplate	Cooking
0	Off position
1	Melting butter, chocolate etc. and warming small amounts of liquid.
2	Warming greater quantities of liquids, preparing creams and sauces that require a long cooking time.
3	Thawing foods, cooking at a slow boil.
4	Roasting white meats and fish.
5	Cooking cutlets and steaks, boiling large quantities of meat
6	Bringing large quantities of water to a boil, frying.

GAS AND GAS+ELECTRIC PLATE HOBS - FOR THE USER



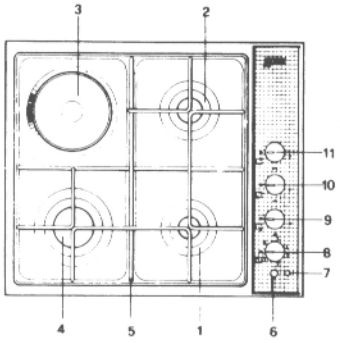
DESCRIPTION

1 - Auxiliary burner
2-3 - Semi-rapid burner
4 - Rapid burner
5 - Pan-stand grid
6 - Burner ignition push-button
7 - Burner 4 control knob
8 - Burner 1 control knob
9 - Burner 3 control knob
10 - Burner 2 control knob



DESCRIPTION

1 - Auxiliary burner
2-3 - Semi-rapid burner
4 - Rapid burner
5 - Pan-stand grid
6 - Burner 2 control knob
7 - Burner 3 control knob
8 - Burner 4 control knob
9 - Burner 1 control knob

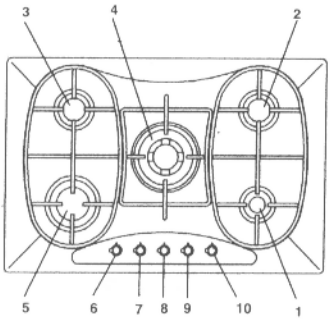


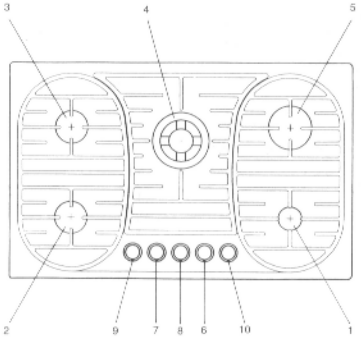
DESCRIPTION

1 - Small auxiliary burner
2 - Medium semi-rapid burner
3 - Electric hot plate Ø 145 1000 W
4 - Large rapid burner
5 - Pan-stand grid
6 - Electrical parts warning light
7 - Push-button for electric burner ignition
8 - Control knob for electric hot plate no. 3
9 - Control knob for burner no. 1
10 - Control knob for burner no. 4
11 - Control knob for burner no. 2

DESCRIPTION

1 - Auxiliary burner
2-3 - Semi-rapid burner
4 - Triple crown burner
5 - Rapid burner
6 - Burner 5 control knob
7 - Burner 3 control knob
8 - Burner 4 control knob
9 - Burner 2 control knob
10 - Burner 1 control knob





INSTALLATION

For tha installation of this type of range, see page 18-19.

TABELLA DATI / TABLEAU DONNEES / DATA CHART/ TABLA DATOS/ GEGEVENSTABEL

TIPO DI GAS TYPE DE GAZ TYPE OF GAS TIPO DE GAS GASSOORT	RIF. BRUCIATORE REF. BRULEUR REF. BURNER QUEMADOR DE REF. REF. GASPYT	PORTATA NOMINALE DEBIT NOMINAL RATED FLOW RATE CAPACIDAD NOMINAL NOM. VERMOGEN (kW)	CONSUMO NOMINALE CONSOMMATION NOM. RATED CONSUMPTION CONSUMO NOMINAL NOM. VERBRUIK	INIETTORE INJECTEUR NOZZLE BOQUILLA MONDSTUK Ø (mm)	PORTATA NOM. MIN. DEBIT NOM. MINI. MIN. RATED FLOW R. CAPACIDAD NOM. MIN. NOM. MIN. VERMOGEN (kW)
GAS GPL GAZ GPL LPG GAS GAS GPL LPG GAS G30/G31 28÷30/37 mbar	AUSILIARIO AUXILIAIRE SMALL AUXILIARY AUXILLAR KLEINE GASPIT	1,00	73 g/h	0,50	0,40
	SEMIRAPIDO SEMI-RAPIDE SEMI-RAPI SEMI-RAPIDO NORMALE GASPIT	1,75	127 g/h	0,65	0,40
	RAPIDO RAPIDE LARGE RAPID RAPIDO GROTE GASPIT	2,90	211 g/h	0,85	0,70
	PESCIERA POISSONNIERE LONG-BAR PECERA VISPAN	2,75	200 g/h	0,83	1,35
	ULTRARAPIDO ULTRA-RAPIDE ULTRA-RAPID ULTRARAPIDO EXTRA GROTE GASPIT	3,55	258 g/h	0,93	0,70
	TRIPLA CORONA TRIPLE FLAMME TRIPLE CROWN CORONA TRIPLE DRIEDUBBELE VLAMKROON	3,50	254 g/h	0,95	1,40
GAS NATURALE GAZ NATUREL NATURAL GAS GAS NATURAL NATUURLIJK GAS G20/G25 18÷20/25 mbar	AUSILIARIO AUXILIAIRE SMALL AUXILIARY AUXILLAR KLEINE GASPIT	1,00	95 l/h	0,80 * 0,85 (NL)	0,40
	SEMIRAPIDO SEMI-RAPIDE SEMI-RAPI SEMI-RAPIDO NORMALE GASPIT	1,75	167 l/h	1,02 * 1,10 (NL)	0,40
	RAPIDO RAPIDE LARGE RAPID RAPIDO GROTE GASPIT	2,90	277 l/h	1,32 * 1,35 (NL)	0,70
	PESCIERA POISSONNIERE LONG-BAR PECERA VISPAN	2,75	262 l/h	1,28	1,35
	ULTRARAPIDO ULTRA-RAPIDE ULTRA-RAPID ULTRARAPIDO EXTRA GROTE GASPIT	3,55	339 l/h	1,45	0,70
	TRIPLA CORONA TRIPLE FLAMME TRIPLE CROWN CORONA TRIPLE DRIEDUBBELE VLAMKROON	3,50	333 l/h	1,35 * 1,38 (NL)	1,40

* (NL) = NEDERLAND - OLANDA

TABELLE

GASART	BEZUGSBRENNER	NENNFÖRDERM. (kW)	NENNVERBRAUCH	DÜSE Ø (mm)		MIN.-NENNFÖRDERM. (kW)
FLÜSSIGAS (BUTAN) G30/G31 50 mbar	SPARBRENNER	0,95	74 g/h	0,46		0,45
	NORMALBRENNER	1,60	127 g/h	0,60		0,45
	STARKBRENNER	2,75	214 g/h	0,75		0,80
	EXTRASTARKBRENNER	3,35	260 g/h	0,80		0,80
	BRENNER FÜR OVALE GEFÄßE	2,75	200 g/h	0,72		1,35
	DREIFACHKRANZ	3,50	254 g/h	0,75		1,80
NATURGAS G20/G25 20 mbar				G20	G25	
	SPARBRENNER	0,95	95 l/h	0,80	0,85	0,45
	NORMALBRENNER	1,60	167 l/h	1,02	1,15	0,45
	STARKBRENNER	2,75	277 l/h	1,32	1,50	0,80
	EXTRASTARKBRENNER	3,35	339 l/h	1,45	1,60	0,85
	BRENNER FÜR OVALE GEFÄßE	2,75	262 l/h	1,28	1,40	1,35
	DREIFACHKRANZ	3,50	333 l/h	1,35	1,45	1,80

TABELLA DATI/TABEAU DONNEES / DATA CHART / TABLA DATOS / GEGEVENSTABEL / TABELLE POUR TABLE DE CUISSON MOD. 7065V (PANDORA) MOD. 7095 V (ELEONORA)

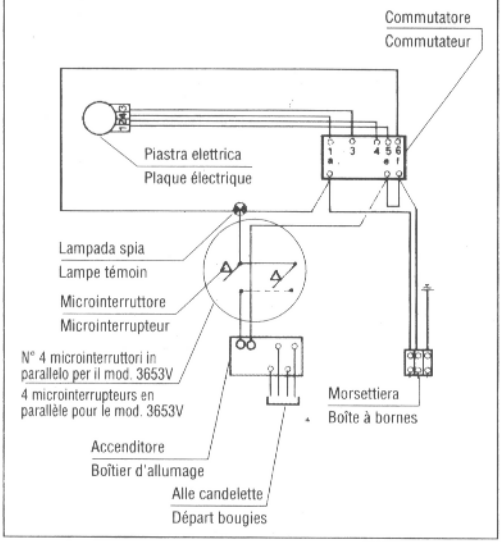
TIPO DI GAS TYPE DE GAZ TYPE OF GAS TIPO DE GAS GASSOORT GASART	RIF. BRUCIATORE REF. BRULEUR REF. BURNER QUEMADOR DE REF. REF. GASPYT BEZUGSBRENNER	PORTATA NOMINALE DEBIT NOMINAL RATED FLOW RATE CAPACIDAD NOMINAL NOM. VERMOGEN NENNFORDERM. (kW)	CONSUMO NOMINALE CONSOMMATION NOM. RATED CONSUMPTION CONSUMO NOMINAL NOM. VERBRUIK NENNVERBRAUCH	INIETTORE INJECTEUR NOZZLE BOQUILLA MONDSTUK DUSE ∅ (mm)	PORTATA NOM. MIN. DEBIT NOM. MINI. MIN. RATED FLOW R. CAPACIDAD NOM. MIN. NOM. MIN. VERMOGEN MIN.-NENNFORDERM. (kW)
GAS NATURALE GAZ NATUREL NATURAL GAS GAS NATURAL NATUURLIJK GAS NATURGAS G25 25 mbar	AUSILIARIO AUXILIAIRE SMALL AUXILIARY AUXILLAR KLEINE GASPIT SPARBRENNER	1,00		0,72	
	SEMIRAPIDO SEMI-RAPIDE SEMI-RAPI SEMI-RAPIDO NORMALE GASPIT NORMALBRENNER	1,75		0,94	
	RAPIDO RAPIDE LARGE RAPID RAPIDO GROTE GASPIT STARKBRENNER	2,70		1,16	
	TRIPLA CORONA TRIPLE FLAMME TRIPLE CROWN CORONA TRIPLE DRIEDUBB. VLAMK. DREIFACHKRANZ	3,50		1,38	
GAS NATURALE GAZ NATUREL NATURAL GAS GAS NATURAL NATUURLIJK GAS NATURGAS G25 20 mbar	AUSILIARIO AUXILIAIRE SMALL AUXILIARY AUXILLAR KLEINE GASPIT SPARBRENNER	1,00		0,72	
	SEMIRAPIDO SEMI-RAPIDE SEMI-RAPI SEMI-RAPIDO NORMALE GASPIT NORMALBRENNER	1,75		0,97	
	RAPIDO RAPIDE LARGE RAPID RAPIDO GROTE GASPIT STARKBRENNER	2,70		1,28	
	TRIPLA CORONA TRIPLE FLAMME TRIPLE CROWN CORONA TRIPLE DRIEDUBB. VLAMK. DREIFACHKRANZ	3,50		1,35	
GAS NATURALE GAZ NATUREL NATURAL GAS GAS NATURAL NATUURLIJK GAS NATURGAS G20 20 mbar	AUSILIARIO AUXILIAIRE SMALL AUXILIARY AUXILLAR KLEINE GASPIT SPARBRENNER	1,00		0,72	
	SEMIRAPIDO SEMI-RAPIDE SEMI-RAPI SEMI-RAPIDO NORMALE GASPIT NORMALBRENNER	1,75		0,97	
	RAPIDO RAPIDE LARGE RAPID RAPIDO GROTE GASPIT STARKBRENNER	2,70		1,10	
	TRIPLA CORONA TRIPLE FLAMME TRIPLE CROWN CORONA TRIPLE DRIEDUBB. VLAMK. DREIFACHKRANZ	3,50		1,35	

TABELLA DATI/TABEAU DONNEES / DATA CHART / TABLA DATOS / GEGEVENSTABEL / TABELLE
POUR TABLE DE CUISSON MOD. 7065V (PANDORA) MOD. 7095 V (ELEONORA)

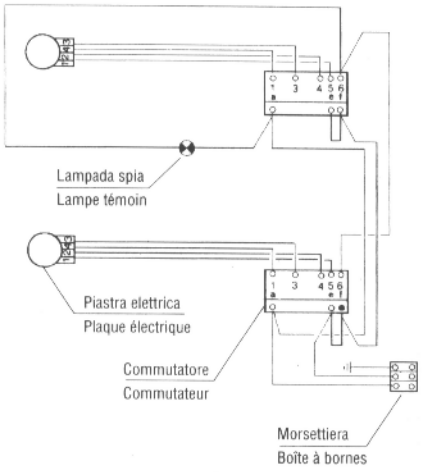
TIPO DI GAS TYPE DE GAZ TYPE OF GAS TIPO DE GAS GASSOORT GASART	RIF. BRUCIATORE REF. BRULEUR REF. BURNER QUEMADOR DE REF. REF. GASPYT BEZUGSBRENNER	PORTATA NOMINALE DEBIT NOMINAL RATED FLOW RATE CAPACIDAD NOMINAL NOM. VERMOGEN NENNFORDERM. (kW)	CONSUMO NOMINALE CONSOMMATION NOM. RATED CONSUMPTION CONSUMO NOMINAL NOM. VERBRUIK NENNVERBRAUCH	INIETTORE INJECTEUR NOZZLE BOQUILLA MONDSTUK DUSE ∅ (mm)	PORTATA NOM. MIN. DEBIT NOM. MINI. MIN. RATED FLOW R. CAPACIDAD NOM. MIN. NOM. MIN. VERMOGEN MIN.-NENNFORDERM. (kW)
FLUSSIGAS (BUTAN) GAS GPL GAZ GPL LPG GAS GAS GPL LPG GAS G30/G31 28-30/37 mbar	AUSILIARIO AUXILIAIRE SMALL AUXILIARY AUXILLAR KLEINE GASPIT SPARBRENNER	1,00		0,50	
	SEMIRAPIDO SEMI-RAPIDE SEMI-RAPI SEMI-RAPIDO NORMALE GASPIT NORMALBRENNER	1,75		0,65	
	RAPIDO RAPIDE LARGE RAPID RAPIDO GROTE GASPIT STARKBRENNER	2,70		0,82	
	TRIPLA CORONA TRIPLE FLAMME TRIPLE CROWN CORONA TRIPLE DRIEDUBB. VLAMK. DREIFACHKRANZ	3,50		0,95	
FLUSSIGAS (BUTAN)GAZ GPL GAS GPL LPG GAS GAS GPL LPG GAS G30/G31 50 mbar	AUSILIARIO AUXILIAIRE SMALL AUXILIARY AUXILLAR KLEINE GASPIT SPARBRENNER	1,00		0,43	
	SEMIRAPIDO SEMI-RAPIDE SEMI-RAPI SEMI-RAPIDO NORMALE GASPIT NORMALBRENNER	1,75		0,58	
	RAPIDO RAPIDE LARGE RAPID RAPIDO GROTE GASPIT STARKBRENNER	2,70			
	TRIPLA CORONA TRIPLE FLAMME TRIPLE CROWN CORONA TRIPLE DRIEDUBB. VLAMK. DREIFACHKRANZ	3,50		0,75	

PER L'INSTALLATORE - POUR L'INSTALLATEUR
FOR THE INSTALLATION TECHNICIAN - FÜR INSTALLATEURE
PARA LOS INSTALADORES - VOOR DE INSTALLATEUR

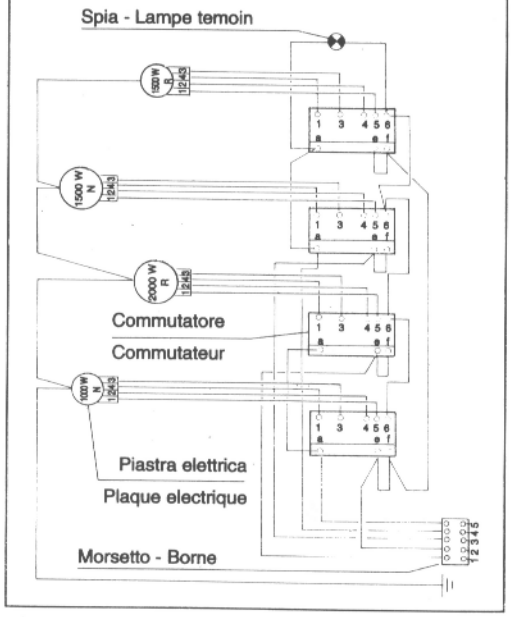
Schema elettrico piani cottura misti
Schéma électrique tables de cuisson mixtes



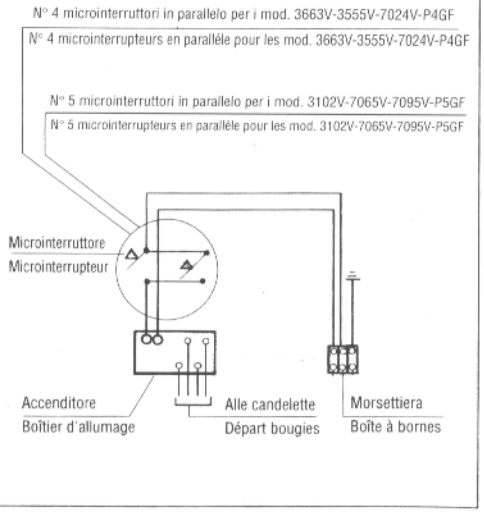
Schema elettrico piano cottura 2PE
Schéma électrique table de cuisson 2PE



Schema elettrico piano di cottura 4PE
Schema electrique table de cuisson 4PE

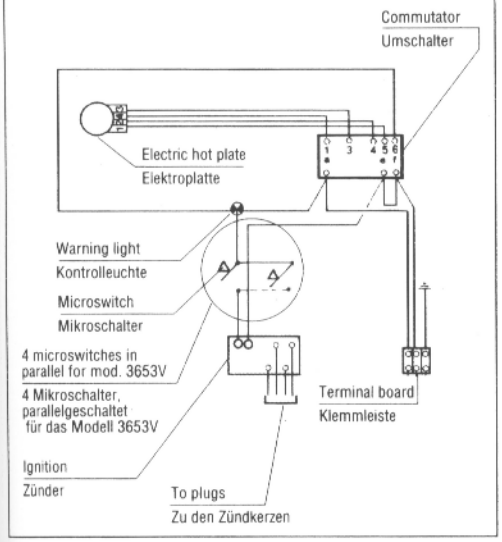


Schema elettrico piani cottura a gas
Schéma électrique tables cuisson à gaz

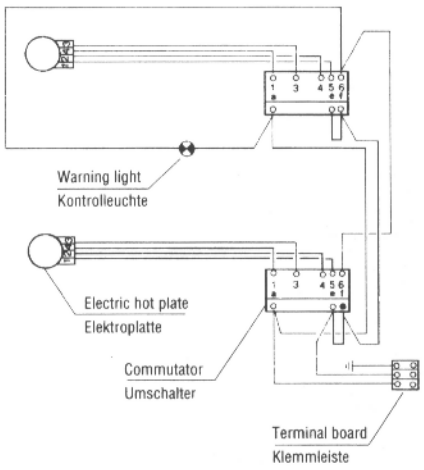

N° 4 microinterruttori in parallelo per i mod. 3663V-3555V-7024V-P4GF
N° 4 microinterrupteurs en parallèle pour les mod. 3663V-3555V-7024V-P4GF
N° 5 microinterruttori in parallelo per i mod. 3102V-7065V-7095V-P5GF
N° 5 microinterrupteurs en parallèle pour les mod. 3102V-7065V-7095V-P5GF
Microinterruttore
Microinterrupteur
Accenditore
Boîtier d'allumage
Alle candelette
Départ bougies
Morsettiera
Boîte à bornes

PER L'INSTALLATORE - POUR L'INSTALLATEUR
FOR THE INSTALLATION TECHNICIAN - FÜR INSTALLATEURE
PARA LOS INSTALADORES - VOOR DE INSTALLATEUR

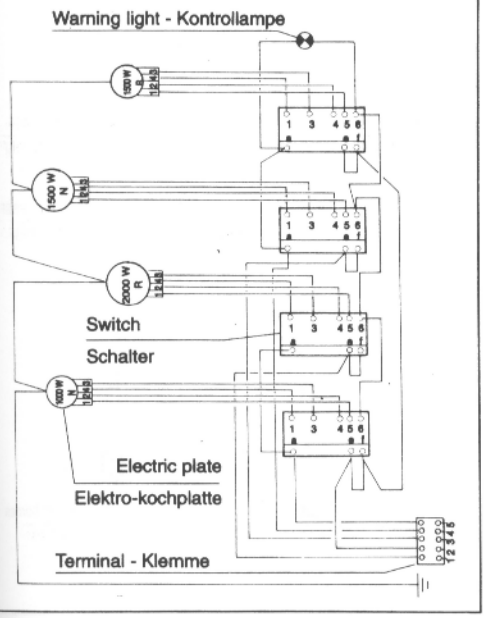
Electric diagram for mixed hobs
Elektrischer Schaltplan Kombinierte Kochmulden



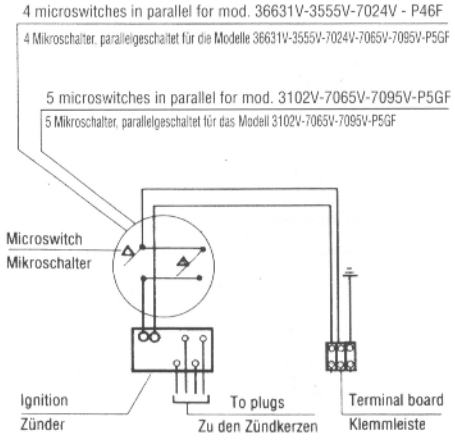
Electric diagram for 2EP hobs
Elektrischer Schaltplan Kochmulde 2EP



Electric plan 4EP hob
Schaltplan kochmulde mit 4EP

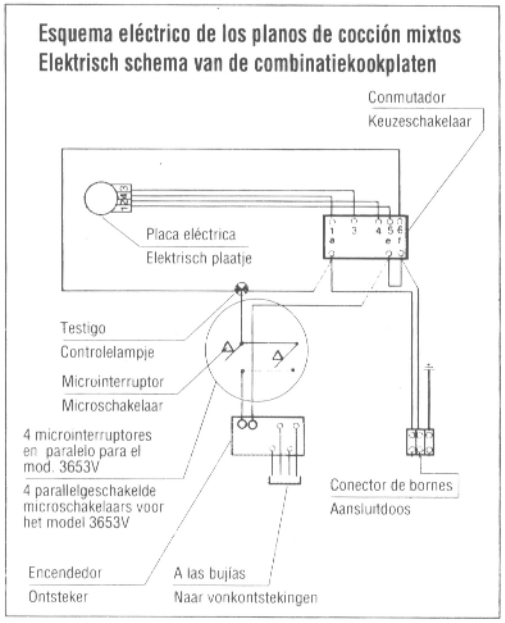


Electric diagram for gas hobs
Elektrischer Schaltplan Gas-Kochmulde

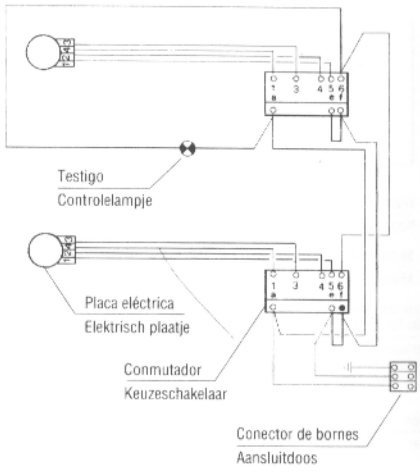


PER L'INSTALLATORE - POUR L'INSTALLATEUR
FOR THE INSTALLATION TECHNICIAN - FÜR INSTALLATEURE
PARA LOS INSTALADORES - VOOR DE INSTALLATEUR

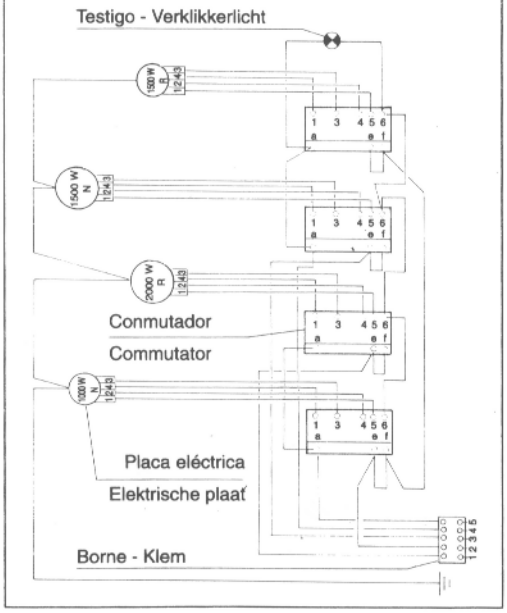
Esquema eléctrico de los planos de cocción mixtos
Elektrisch schema van de combinatiekookplaten



Esquema eléctrico plano de cocción 2PE
Elektrisch schema kookplaat 2EP



Esquema eléctrico encimera 4PE
Elektrisch schema van de 4EP kookplaat



Esquema eléctrico planos de cocción a gas
Elektrisch schema gaskookplaten